

Mirror editorials, etc.

So few

At the last meeting of Carbondale city council, there were as many councilmembers present as there were citizens in the audience. The seven members of council sat in front, discussing matters that concern each and every one of the over 10,000 residents of the city and yet there were, as we counted them, only seven residents there to hear what they had to say.

Of course, there were members of the administration present and the press was there to give accounts of the meeting in the following day's newspapers.

But there were only seven people here who wanted a first-hand account of the meeting.

If residents of the city are sitting back and saying, "We don't have to go because the press is there and we find out everything from the papers," they're mistaken for two reasons.

The first is that the press in our town is not infallible.

We'll admit it even if some of our colleagues can't.

The second is that the press only reports what happens at the meetings.

Just by reading about a meeting in the newspaper, a citizen may be informed, but he or she is not participating in the government.

Most people believe that their participation begins and ends when they enter the polling booth and when they leave it. That's it.

But there is more than just voting (which is a very important part of our citizenship about which we'll write later) and attending meetings and voicing your opinion is part of it.

Tax increase coming?

At a press conference the other week, Mayor Fred J. Mancuso of Carbondale reported that city real estate owners will probably be facing a seven- to 10-mil increase.

While that is certainly a bitter pill for anyone to face, the mayor did detail how the money coming in has been going off faster each year.

Using figures (most of which were printed in last week's issue of the Carbondale MIRROR), the mayor

sought to show that inflation and rising salaries and wages has been the culprit in forcing the tax increase.

And the figures he used gave much credence to his tax increase talk.

He told the media that he has trimmed excess expenditures in city hall — even to the point of laying off nine people the week before.

But, as a taxpayer (as is the mayor who said he is tired of tax increases as a taxpayer), we ask that his entire administration search out every means of keeping any anticipated tax increase to a minimum.

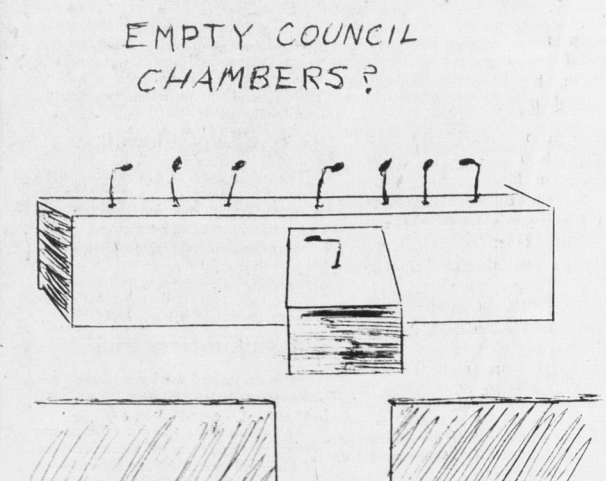
Doing this will help make the city a more attractive place for new business and industry — provided that keeping taxes low is not a timebomb situation.

That is, putting the city in debt and bad credit just for the sake of pleasing taxpayers now.

That was done before and the taxpayers of the city are now paying for it through the cost of paying off a loan the city had to take out several years ago to pay its debts.

In other words, if we have to pay for it now, Mr. Mayor, show us that everything is done to keep the taxes as low as possible.

Everything.



October Shores

by TOM KENNEY

Now, the summer season's over; trips to the seashore — fond memories, and the twilight time (twist sun and snow) a season to know.

For if we walked the shoreline now, faint whispers we'd hear.

Walk with me, my friend; walk the shores of that shiny sea. Look over horizons, the setting sun, the swilling waters as they rush, ever forgotten left in sand.

Think of the peaceful settings there, amidst tumbling tides and salted air, of times, just times, nothing more, along those whispering October shores.

Short days ago, in the summer's heat, the shores were covered with happy feet. Now, the waters cascade the shore, and time speaks softly, "Never more."

Lost in gentle wind-borne waves, the night sea breezes touch the days, of hazy tides, the chaotic ways — related, we did, in quiet haze.

Walk the shoreline mile by mile; let your many thoughts lay idle. And as you walk, just move along, and listen to the sea, its call and song, of times, just times, nothing more, along those whispering October shores.

It tells a tale, a secret hidden, of man, his dreams, his inhibition — he never ending fight to be, superior to all yet have empty.

Far on these cold and autumn nights, the sea talks in whispers, and she's right. She's telling us, "Live, live just life."

The Carbondale Mirror is published weekly by Dale Bonare, Inc., 64 Fallbrook St., Carbondale, Pa. 18407. Telephone 717-282-4786. Managing editor, Paul Starnes; features editor, Nan Waters; night editor, Pete Smith; office manager, Bernadette Starnes.

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Letters to the editor of the Carbondale Mirror are invited from readers and non-readers alike. Fair play and accuracy are the basic guidelines. The name, address, and telephone number of the writer is requested, but will be withheld from publication should the letterwriter ask so and provide a good reason. The editors of the Mirror reserve the right to edit or reject any letter.

Keep it up

Editor:

Keep up the good work. I certainly do enjoy reading your newspaper each week. The long-time experience of your staff is visible by the fine writing and great layout. Don't put my name in because I have to walk the line.

Mirror fan

Photo shows second group to learn First Aid

The MIRROR is always happy to publish old photographs for its REFLECTIONS feature on the editorial page each week. And so it was with delight that we obtained a picture from Brian and Maureen Barbour-Smallacombe, of 455 Madison Ave. in Jersey.

The photo, which Smallacombe found among the effects of his late grandmother, Mrs. Lena Smallacombe, who died several years ago, as we believe, circa 1914. It is a photograph of six solemn men in the uniforms of first aid ambulance helpers. One of them, Michael J. Walsh, is reported to have been their first aid instructor. He later became an attorney.

According to Joseph Leitinger Sr., Lincoln Ave., Jersey, whose father is in the picture, the five others worked at the Erie Mine, in Mayfield, of the Temple Coal Co. "If First Aid was initiated in Jersey, then this was the second group of miners to learn it," Leitinger told the MIRROR this week in an interview at his home.

Leitinger also has a copy of the photo and, in fact, showed the MIRROR his father's stainless steel belt buckle. Each of the first aid crew wore a similar buckle in the picture.

"They said at the time that these belt buckles were made of pounded Mexican silver, but I'm pretty sure this is just stainless steel." Included in the photo are Leitinger's father, Blaise Leitinger, Henry Smallacombe, Brian's great-grandfather, Will Merritt, Michael J. Walsh and John Kane.

The MIRROR welcomes old photographs from readers for use in REFLECTIONS. All photographs will be returned. They may be left at the MIRROR office, 64 Fallbrook St., Carbondale, or mailed to that address. Free parking is available at the rear of the building, courtesy of Fighmen's Drug Store.

Reflections ...

It's no surprise that most people find the thought of a mystery intriguing, compelling, in fact, fascinating. Mystery suspense and you will find yourself searching for it compulsively, less out of concern for its loss than just to find out where the darned thing has disappeared to.

Pick up a "who-dunnit" and, once you've gotten caught up in its intricacies, you won't be able to put it down till you've finished. Like that chocolate cake — just one more slice.

Sweet temptation

Two facts, anyone who approaches dessert the way he or she approaches mystery is more likely than not to be very happy — and pleasantly plump.

The solution? Treat yourself to a mystery dessert instead. It combines the element of surprise with delectable sweetness.

And, though you'll probably want more than one serving, you may just be able to talk yourself into pushing back from the table and saving the next helping for another day.

You can feel virtuous, and you'll certainly enjoy it more the next time because of your admirable self-restraint.

Smart surprises

What you may ask, is a mystery dessert? A dark chocolate mousse touched with the unexpected flavor — and sweet — of orange. A box of Crackajacks, with a surprise Christmas pudding, which included in its batter a selection of lucky trinkets — lucky, that is, unless the trinkets prove to be the cause of a "toothsome" accident.

MS. waters VS.

By NAN WATERS

You've all had times like these in your lives, the times, that is, that try men's souls. Or women's.

Everything, but everything, goes wrong. The washing machine is making an expensive-sounding noise. So is the car. There's a long, narrow, nasty run in your only pair of pants.

The cake you made for a church supper falls flatter than Sir Isaac Newton's apple. The ones you make for the family like the ones that are wadded down in a wash, are usually picture-perfect. The new puppy baptizes the living room rug. The one that isn't paid for yet. The rug, not the puppy.

And then the bank calls. You're overdrawn. And then suddenly, the grey clouds part, the sun shines through. Somebody does or says something that turns it all around, and restores your faith in people and in human nature.

We want to thank Mrs. Bellucci, but have been unable to reach her by telephone. Wherever she lives, she is a totally honest person, and we are grateful to her and to whoever taught her, probably at a very tender age, that it pays to be honest.

All day long she was plagued by petty annoyances and frustrations. And her throat kept hurting. After leaving work, she missed an important long distance call she had been anticipating.

Finally, fired and depressed, she stopped at a local supermarket to purchase cat and dog food for her menagerie. En route home, she made another stop, and returned to the car with a long face.

"I've lost my money," she said sadly. "The money I just got paid." It wasn't a huge sum, but she had worked quite a few hours to earn it. It had been cat-marked for a new pair of jeans.

We began retracing our steps back to Zazzera's market in Carbondale. We went, hoping against hope we'd get the money back, but never really believing we would. And lo and behold, the clouds parted and the manager told her the bill had been found near the check-out counter by a Nancy Bellucci and had been turned in.

The day was saved. Our faith in the basic honesty of people, in Carbondale people in particular, was instantly restored.

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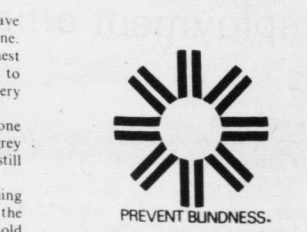
All day long she was plagued by petty annoyances and frustrations. And her throat kept hurting. After leaving work, she missed an important long distance call she had been anticipating.



ERIE MINE, of the Temple Coal Co., ambulance squad pose for photograph circa 1914. In front row, from left, are Blaise Leitinger, unknown, Henry Smallacombe of Jersey. In the rear are, same order, Will Merritt, Michael J. Walsh, First Aid instructor, John Kane. The men all worked in the mines. See story this page for more information.



A comet's tail always points away from the sun.



PREVENT BUNNIES.

October's meeting of the Carbondale Nursing Home Auxiliary will be held Friday, Oct. 9, 2:30 p. m., at the nursing home. Grace Mayle will preside.

Plans for a mammoth Halloween party for the residents, employees, and visitors will be discussed.

Prizes for the most original, funniest and most beautiful costumes will be awarded. This party, scheduled for Oct. 29, at 8:30 p. m., is one of the many activities the auxiliary has provided for the residents.

Recently, a sale that enables a person in a wheelchair to have the person's accurate weight noted, was purchased by the auxiliary.

Altar society will hold bake sale

New and used items of all kinds will be on display. Additional features will be a harvest booth, a green thumb booth, and a table with Turnipware.

A special feature will be a bag full of items for \$1 which will be given away to all who are present at that time.

The bake sale will feature homemade bread and a variety of other baked goods. The public is invited.

One oil producing platform for the deep water off the New England Continental Shelf costs \$2 billion!

Mirror consumer news

Carbondale area recipe exchange

Classic is this beef stroganoff

The MIRROR welcomes and will publish recipes from individual cooks, in an effort to provide interesting, creative cooking directions for special events and holidays, or everyday family favorites. There are no prizes, no gimmicks — just send your favorite recipes, with explicit directions to the CARBONDALE MIRROR, 64 Fallbrook St., Carbondale, Pa. 18407. Or drop them off at our office. There is a sample tree parking at the rear of the building, courtesy of Fighmen's Drug Store.

The following recipes are favorites of Mrs. Joseph Laguzzi, 35 Hospital Street, Carbondale.

Classic Beef Stroganoff

1 lb. Sirloin steak about 1/2-inch thick

2 tablespoons butter

1 medium onion, minced

1 can (10 1/2 ounces) condensed beef broth (bouillon)

2 tablespoons catsup

1 small clove garlic, minced

1 teaspoon salt

2 cups flour

2 teaspoons sugar

2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon baking soda

1/3 cup shortening

2/3 cup buttermilk

Cut meat across the grain into 1/2-inch strips, about 1 1/2 inches long. Melt butter in large skillet. Add mushrooms and onion, cook and stir until onion is tender then remove from skillet. In the same skillet, cook meat until light brown. Reserving 1/3 cup of the broth, stir in remaining broth, the catsup, garlic and salt. Cover and simmer 15 minutes.

Blend reserved broth and flour; stir into meat mixture. Add onion, heat to boiling stirring constantly. Boil and stir 1 minute. Reduce heat, stir in sour cream, heat. Serve over hot noodles.

Southern Biscuits

Heat oven to 450° F. Measure flour, sugar, baking powder, salt and soda into bowl. Cut in shortening thoroughly, until mixture looks like meal.

Stir in almost all the buttermilk. If dough is not pliable, add just enough milk to make a soft, pluffy, easy to roll dough.

Round up dough on lightly floured cloth-covered board. Knead lightly 20 to 25 times, about 1/2 minute. Roll a little less than 1/2-inch thick. Cut with floured biscuit cutter. Place on ungreased baking sheet. Bake 10 to 12 minutes or until golden brown.

How to teach a room county manners

By LIS KING

The country look marches on, proving its popularity in every nook and cranny of the land and, frankly, confounding many a decorator who thought this another passing phase.

But, as home fashion expert Diane Gysen of Benchmark Wallcoverings explains, it "country" isn't just the style that's flying in America into the '80s.

"It symbolizes a way of life, and it'll probably stay with a lot of people for the rest of their lives," remarks Ms. Gysen.

"The common denominator of the country movement are warmth and spirit, but both qualities are subject to interpretations. Therefore, country rooms are enormously varied and unending."

Today's country look may be outright rustic, respectfully traditional, gaily Victorian, nostalgic a la Grandma's attic, or simply modern.

But, increasingly, it mixes bits and pieces from any period, any region, delighting as much in the whimsy of a grasshopper acting as a Maine weathervane as in the fine workmanship of a Sheraton desk.

If you think this sounds like an "anything goes" style, you're quite right. But surprising, this kind of a look tends to scare do-it-yourself decorators. So, here, courtesy of Ms. Gysen, are some down-earth tips.

For a quick tour of the country styles, check Benchmark's "Going Country" collection, which is carried by fine wallcovering shops throughout the country.

Although the collection obviously was designed to help shoppers select wallcoverings and fabrics, its color photos featuring well-designed rooms are eye-openers.

Also, check the patterns and rooms featured in Benchmark's Caprice collection. There, you have a more contemporary approach to the country styles.

Naturally, Ms. Gysen is slightly prejudiced when she ends your wallcovering shopping as the first leg on your decorating journey.

But, her suggestion does make sense. For, as decorators have long known, wallcovering and fabric patterns are super style-setters.

It takes but one great wallpaper print to make a rather empty room look comfortably furnished; give a basically contemporary room a sense of tradition; under a rustic furniture, mix, camouflage architectural oddities; and give a room a specific viewpoint.

For creative chic, you might use more than one print in a room. Today's wallcovering and fabric collections abound with groups of color and design-related styles that make it easy to go from a calico wall print to floral curtains to plaid slipcovers to mismatched pillow shams.

There's no need to have a roomful of mismatched furniture. A single piece that you really love is enough for a start. Then, keep your eyes peeled for accessories.

Rough-hewn 19th-century "Adirondack" pieces are quite affordable and readily available. Every one of them is sure to add that country flare to any room.

Make yours a functional piece, such as a cupboard that'll hold your stereo paraphernalia, or a cabinet that'll store your linens.

Don't buy anything "for show." Pick items because you love to look at them and/or they'll function well in your setup.

Good places to look for furniture and accessories: country auctions and antique shops, flea markets and estate sales.

Never pass up old quilts, baskets, stone-ware, pewter and primitive folk art. They will enhance any room at all and are super inflation fighters as well.

Another budget-measure is having your own wallcovering. Benchmark's products are of the dip-and-drag variety — extra easy to handle.

A how-to guide to hanging wallcoverings is included in Benchmark Wallcoverings, 10 New England Executive Parkway, Lexington, MA 01803.

Just desserts to tempt the palate

One of the great mystery desserts in the Baked Alaska, in which ice cream and pound cake are encased in artfully browned, slightly browned and hot from the oven.

Spoonful of surprise

A parafin is the image of surprise. As you stir your spoon into layer layers, you cannot know what flavors will await you. And, as for filled pastries, the rule of thumb to follow is that what's on the outside is no indication at all of what awaits the diner within.

The same buttery pastry crust can conceal a multitude of sins — and, what's what — from a sweetened cheese filling to a medley of fruits to everybody's favorite, chocolate.

Interesting ingredients

Sometimes the mystery inherent in a dessert lies in the choice of ingredients. Who would ever believe that green tomatoes would be a major ingredient in a dessert pie? Or that sharp cheddar cheese would find its way into a cheesecake? Or that avocado is super in ice cream? Or that vinegar would appear in a pie recipe as the title ingredient?

The recipe for Vinegar Pie, below, is reproduced from *The Culinary Arts Institute Encyclopedia Cookbook* (A Fireside Book), published by Simon & Schuster) edited by Ruth Berolzheimer, a large and comprehensive volume truly worthy of its name.

VINEGAR PIE

2 tablespoons butter

1/2 cup sugar

3 tablespoons flour

1 teaspoon cinnamon

1/2 teaspoon cloves

1/2 teaspoon allspice

1/2 teaspoon salt

1 egg

2 tablespoons vinegar

1 cup water

1/2 recipe Plain Pastry

Cream butter and sugar. Add dry ingredients, egg, vinegar and water. Cook in top of double boiler until thickened, stirring constantly. Line piepan with pastry, bake in moderate oven (350° F.) 3 minutes, then pour in filling and continue baking until crust is brown. Makes 8 (8-inch) pie.

PLAIN PASTRY

2 cups sifted flour

1/2 teaspoon salt

2/3 cup shortening

4 to 6 tablespoons cold water

Sift flour and salt together and cut in shortening with 2 knives or pastry blender. Add water, using only a small portion at a time, until mixture will hold together. Divide dough into 2 parts. Roll out on floured board to desired size. Line the piepan with one piece of dough, being careful not to stretch dough. After filling is brought in pastry, dampen edges of lower crust with cold water and cover with remaining dough which has been rolled out and slashed in several places to allow steam to escape while baking. Press edges together with prongs of fork and bake according to recipe for filling selected. Makes 2 (9-inch) shells or one 2-crust (9-inch) pie.

Nursing home auxiliary will meet

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One oil producing platform for the deep water off the New England Continental Shelf costs \$2 billion!



KEYS TO AREA'S mobile intensive care unit (MICU) are turned over to fund drive officials by Carbondale Kiwanis Club which donated \$12,000 to buy the vehicle for the upper valley. From left are Kiwanis members Francis Schermerhorn, C.B. Tomaine, Pat Carter, Daniel O'Rourke, fund drive chairman, Mayor Fred J. Mancuso, Phil Herb, Kiwanis president, members Atty. Francis Wormuth, William Kaufman, Ed Krantz, and Scott Schermerhorn. (MIRROR photo by Ros-Al)

How to manage retirement nest egg

How will you manage your retirement nest egg when you retire?

To make your money last, you have to find ways to keep it working for you, and at the same time, consider the tax implications of your financial decisions, says Ernest O. Wood, CPA, president of the Pennsylvania Institute of Certified Public Accountants.

Cash you don't need immediately should be earning maximum interest. A savings account is a safe parking place for some money, but retirees should think about investing in the money market or bonds or in stocks of companies that yield solid dividends over a long period of time. You want your investments to produce a regular income.

Don't be afraid to shift from one form of investment to another to take advantage of more attractive interest rates.

You may have contributed to a thrift plan with your employer while you were working. A thrift plan is like a savings account; you don't have to close it out when you retire, and it continues to earn interest.

That money can be taken as a lump-sum, or you can make withdrawals as needed.

If you have a large sum of money in an Individual Retirement Account (IRA) or thrift plan, how much do you withdraw?

Take a look at your monthly income. This can include Social Security benefits, income from investments, and perhaps your spouse's pension check. If your monthly budget is \$1,500, and you have an income of \$1,200 from combined sources, you could withdraw \$300 from your IRA each month. There are two ways to handle a lump-sum plan. You could roll it over into an IRA within 60 days of receiving it and not pay any tax on the money until you start making withdrawals. How much you'd pay each year would depend upon the amount you took out of the IRA and what tax bracket that and other income sources put you in. If you expect your annual retirement income to be \$15,000, your yearly tax bill might be about \$1,200, CPAs say.

Another option with a lump-sum pension payment is to pay tax once on the entire amount.

For example, if your lump-sum of \$125,000 qualifies for 10-year averaging, you might pay a relatively small one-time tax. By investing all or part of the large amount remaining, you'll pay tax on dividends and interest.

As you may be able to deduct up to \$400 of dividends and interest on a joint return up to \$200 on an individual return, you may still save tax dollars in the long run this way.

Leaving your money in an IRA and investments and "paying" yourself a certain amount each month means you've created your own "annuity." This gives you the flexibility of increasing your withdrawals if necessary.

You can buy an annuity from an insurance company, or convert your life insurance policy into one. You, and perhaps your spouse, will receive a set amount for as long as you live. How much you get depends upon your age and what you paid for the annuity, and payments don't increase with inflation.

You can get extra money for investments by cashing in your life insurance policy or reducing your coverage. Cash in your policy only if your other resources could support your spouse should something happen to you. If you have more insurance than you need to protect your spouse, reduce your coverage and cash in the remainder.

As long as you're at least 55-years-old when you sell, and you've lived in the home at least three of the past five years, as much as \$125,000 of profit from the sale is exempt from capital gains tax, CPAs say. You can only use this exclusion once, so be sure you won't be buying another residence.

If you have U.S. retirement bonds, cash them between age 59½ (the earliest they can be redeemed) and 70½, when they stop earning interest. The proceeds of each bond can be taxable as ordinary income in the year you cash it.

Business and industry

Andrews Jewelers - courteous service

The sign outside says, "Andrews Jewelers."

But since 1970, the business at 26 N. Church St., Carbondale, has been owned by Erv Chubb.

The affable city businessman, however, is no newcomer to the jewelry business and is no newcomer to working at the North Church Street location.

This June marked the 35th anniversary of Chubb's working at Andrews Jewelers — it was back in 1946 that he began working for Joseph Andrews under whom he worked until 1970.

When Chubb began working for Andrews in 1946, there were, he remembers, four men working upstairs just repairing watches.

Now the owner is the lone repairman on the premises. His daughter, Gail Henry, helps out by waiting on customers.

The line of merchandise has remained much the same, with Andrews still handling fine jewelry and gift items.

On display at the store are a full line of watches (Polar, Longines, and Waltham), pendants, necklaces, rings, earrings, alarm clocks, pens, and silver and crystal giftware.

One thing about the jewelry business, Chubb has noticed over the years, is that it runs in cycles.

Examples of that, he noted, are that stockpiles of jewelry have built up over the years. Now, the jewelry fairs are making a comeback this fall.

Chubb invites anyone who is interested in any of the merchandise the store has to offer to "fish in to come in and browse." Buyers can use a lay-away plan the store offers.

Since he bought the business in 1970 he has tried "to be fair with people — to be courteous."

And that includes a smile from the man who has worked there for over 35 years.

ERV CHUBB, city jeweler, pauses during busy workday in his North Church Street shop. See story this page. (MIRROR photo by Ros-Al)